The CIA requires that students gain six months of hands-on food preparation experience in a professional kitchen or bakery working with fresh ingredients, for at least 10–15 hours a week. If a student receives the ProStart National Certificate of Achievement or participates in a program that operates a restaurant/café that is open to the public, we also count that as experience.

The experience requirement is designed to help students understand the realities of working in the food industry before they enroll. Foodservice and hospitality is a rewarding and challenging profession, and we want to be sure students are confident in their career choice.
TO THE RECOMMENDER  continued

Applicant’s Job Responsibility Details

How long did the applicant perform these duties?

How well did the applicant perform?  □ Excellent  □ Very good  □ Good  □ Fair  □ Poor

Additional Comments

I recommend this student:  □ Enthusiastically  □ Strongly  □ Fairly strongly  □ With reservation

SIGNATURE    DATE

Confidentiality

We value your comments highly and ask that you complete this form in the knowledge that it may be retained in the student’s file should the applicant matriculate. In accordance with the Family Educational Rights and Privacy Act of 1974, matriculating students do have access to their permanent files, which may include forms such as this one. The Culinary Institute of America does not provide access to admissions records to applicants, those students who are denied admission, or those students who decline an offer of admission. Again, your comments are important to us and we thank you for your cooperation.

Mail to: Admissions Department
The Culinary Institute of America
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Hyde Park, NY 12538-1499
U.S.A.  10/10